

Abstract

A method for decreasing space requirements during storage, and preventing breakage during transport, of cut potatoes, is shown. This method comprises the steps of

5 preparing potatoes to be cut for food use, cutting the potatoes into rectilinear solids with approximately rectangular cross-sections, having two sets of parallel side faces, each having a width dimension, arranging the rectilinear solids in plurality of close together side-by-side arrays in which one set of parallel side faces are substantially aligned, then stacking the arrays into orderly layers in which the second side faces of

10 are substantially aligned, to create a close stacking mutual support arrangement, and enclosing the arrangement in a suitable container for shipping and storage. In this manner the close stacking arrangement substantially minimizes the storage space required for a unit weight of cut potatoes, and minimizes the exposed cut surfaces to minimize any deleterious effects of exposure to air during storage. At the same time, the close stacking arrangement also permits each rectilinear solid to provide support to its neighbors and in turn receive support from its neighbors, substantially minimizing the breakage of the cut potatoes caused by shifting movements and localized stresses during transport. The arrangement of cut potatoes in this manner is also shown.